

FURTHER COMMENTARY FOR DISCUSSION DURING
INTERVIEW OF SEPTEMBER 17, 2009

- Tsuchida shaft is fixed only at one end, and is a “rotary vane” and “pulsator” mechanism, exactly the same as a high speed kitchen blender. This is an additional aspect of the Tsuchida mechanism that bears no resemblance to the claimed invention.
- Tsuchida specifies:
 - 3 hours at 60°C whilst “grinding” to “rice porridge.”
 - Then 1-6 hours whilst temperature is “successively raised” to 60-100°C “thermally decompose” the product, extracting the water vapor thereby “dehydrating and drying” the product to water content < 45%.
 - Then 1-6 hours whilst temperature is 100-135°C of “thermal decomposition” and “dehydrating and drying” the product to water content \leq 30% that also “sterilize[s]” the product.
- Critically, at temperatures above 70°C, there is no active biological activity. Critically, Tsuchida specifies **sterilization** (as distinct from pasteurization) kills all living organisms, i.e., zero biological activity. Critically, Tsuchida specifies (pg. 3, lines 35-40) that “**no protein is decomposed**” in the process. This necessarily means that there has been no biological decomposition (i.e., composting), and that the process is as claimed “thermal decomposition” and “dehydrating and drying” to achieve a product with water content \leq 30.
- Below 30% moisture biological activity is minimal. If this material is rehydrated, it will still be putrescibles. It is dried, it is not composted.